



Focus on Food Safety

Power Outage Tips for Food Establishments

First Steps When a Power Outage Occurs

- Note the time the power outage begins
- Discard all food products that are in the process of being cooked, but which have not yet reached the final cooking temperature

NOTE: *If power outage is expected to last more than 2 hours, contact KDHE for assistance.*



Actions to Keep Your Potentially Hazardous Cold Food Safe!

- Keep the doors to the refrigerators and freezers closed as much as possible
- Group packages of cold food together in the refrigerator and freezer
- Cover open refrigerated and frozen food cases

Actions to Keep Your Potentially Hazardous Hot Food Safe!

- Do not place hot foods in freezers or refrigerators
- Cool the hot foods quickly with ice or ice baths

NOTE: *If using dry ice to cool food, do not place food in direct contact with dry ice.*

When Power is Restored

- Identify potentially hazardous food that may have been held above 41°F for more than 4 hours
- Check the internal temperature of the food
- If frozen food thaws during the power outage, you can do one of the following:
 - ▶ discard the food
 - ▶ heat it to the correct temperature and then re-freeze it
 - ▶ cool and refrigerate it (you can only refrigerate it if it did not exceed 41°F more than 4 hours and it must be date marked and stored for no more than 7 days)
- Any Potentially Hazardous Food that has an internal temperature between 41°F and 140°F for more than 4 hours must be discarded
- If hot holding potentially hazardous foods fell below 140°F for less than 4 hours, promptly reheat to 165°F for 15 seconds and then hold above 140°F

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A safe eating fact sheet brought to you by the KDHE Bureau of Consumer Health, 1000 SW Jackson, Ste 200 Topeka, KS 66612-1274.